



Next day You went away

"APO-SAN FRANCISCO." That's the only address I have for you now, dear.

We can only be together in our thoughts.

But we can remember some lovely times . . . can't we, darling?

The touch of my hands! You'll never forget, you said. "So adorable," you said. "Your hands are so soft." There were happy tears in my eyes. Because my hands were once grubby and rough. Yes, they were, dear—until I started to use Jergens Lotion. My work dries out the natural skin-softeners. But Jergens Lotion helped me.

Oh, my dear love, we'll be together again some day. And you'll find my hands soft. Yes, you will, dear.



Girls working in airplane factories use Jergens Lotion, nearly 3 to 1. Count on Jergens to help keep working hands charming, protected against roughness. Like professional hand care. Jergens grooms your skin with the very 2 ingredients many doctors use for help in skin-softening. Quick; easy; Jergens Lotion leaves no sticky feeling. So—always use Jergens Lotion.

JERGENS LOTION FOR SOFT, ADORABLE HANDS

Gingerbread Folk

BY CLEMENTINE PADDLEFORD



Here's how to make cooky people who will dance all over your Christmas tree

It's a gingerbread kingdom, that sunbright country kitchen where Irene Glenn creates the little brown cooky people. Spicy and sweet—but too alive to be eaten—a vast company comes daily from her baking ovens.

Daughter Susan was two when Mother Irene decorated her first Christmas tree with the Mother Goose cooky folks. Tucked among the green branches were Little Miss Muffet, Little Boy Blue, the pig that stayed home. So it began—there never came an ending to this fancy gingerbread baking. Neighbors came begging, "Make a set for our tree." Gingerbread fun grew into a gingerbread business. Today Irene Glenn sells all the gingerbread characters she and one helper can make. And not just at Christmas—but for holidays the year round.

Wooden Patterns

IRENE used paper patterns in the beginning, but they're too slow and tedious for commercial production. Now she transfers the paper patterns to wood, using ends of orange crates (one-half inch thick), sandpapered sleek. A jigsaw does the cutting, then the edges are smoothed and finished with a thin metal banding three-fourths inch wide, nailed on to allow one-fourth inch projection to make the sharp cutting edge.

Children's coloring books provide the picture people; these are carbon-paper-traced to the wood. Silhouettes work best when it comes to the decorating. Lines which are to be accentuated with icing—eyes, buttons, pockets—should be drawn into the pattern, as a memory aid.

The gingerbread artist has a bagful of tricks she plays on the cooky-dough people. To make a soldier march she spreads his feet wide apart. Bend his knee—see, he's running! A donkey is made stubborn by shoving his four feet tight together; down with his head. Experiment, advises the

baker. Eyes, mouth, a line for an arm, she makes with a toothpick in the soft dough and the marks stay in right through the baking. But roll the toothpick along, otherwise the dough tears.

Like human beings, gingerbread people should be sweet and tender—but strong. A good dough is essential. Here's the Glenn recipe:

Gingerbread Men

1 teaspoon salt
¼ teaspoon nutmeg (optional)
½ teaspoon cloves
3 teaspoons cinnamon
1 teaspoon ginger
5 cups sifted flour
1 cup shortening
1½ cups sugar
1 egg, well-beaten
1 cup light molasses
½ cup hot water
1½ teaspoons soda

Sift together salt, spices and 1 cup of flour. Cream the shortening, add sugar gradually, beating until light and fluffy. Add egg, then slightly warmed molasses. Dissolve soda in hot water and stir into the mixture. Don't beat, stir—to avoid bubbles. Stir in sifted flour and spice mixture gradually. Add remaining flour, a cupful at a time, just until dough is soft and moist to the touch of the finger, but never, never sticky. About 5 cups of flour usually works perfectly but it may vary slightly depending on the flour. Chill the dough in the refrigerator 6 to 8 hours. Roll out a small amount at one time on a lightly floured board. Roll dough to ¼ to ½ inch in thickness. Santa Claus, donkeys, pigs and other fatties look better thick-cut. Stars, trees, angels are prettiest made daintily thin.

When a cardboard pattern is used, lay it on the rolled dough, cutting around the outline with a small, sharp-pointed knife, folding back the outside dough as you work. With a pancake turner, transfer the figure to a greased pan. Bake in a moderate oven (350°F.) about 8 to 10 minutes. Yield: 75 to 100 figures, depending on size. Rack the cookies to cool and dry before adding the fancy decorations. Use a seven-minute icing and work with but a tablespoonful at a time so crystals won't form. Add a least bit of powdered sugar to hasten the drying.

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